

PATENT ABSTRACTS OF JAPAN

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(21)Application number : 06-165785

(71)Applicant : AJINOMOTO CO INC

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(54) PRODUCTION OF FROZEN OR REFRIGERATED FISH CAKE

(57)Abstract:

PURPOSE: To obtain a fish cake capable of being stored under a frozen or refrigerated condition over a long period without causing syneresis, making the quality hard or spongy or changing its visual appearance by admixing trehalose with its raw materials, producing a fish cake and freezing or refrigerating it.

CONSTITUTION: With raw materials, trehalose is admixed in a weight ratio of about 1 to 15wt.% based on the product and a fish cake is produced therefrom. The resultant fish cake is frozen or refrigerated without causing syneresis or spoiling its preferable mouth feeling and visual appearance. If the amount of added trehalose is controlled to 3 to 8wt.%, many fish cakes can be improved in occurrence of syneresis, formation of surface shrinkage marks, taste, chewability, mouth feeling, etc.